

CAMPUS LOCATION: Dover, Stanton COURSE SEQUENCE SHEET

Curriculum: **Baking and Pastry Skills Certificate** Curriculum Code Designation: **CULCERBPC**

Effective: 2022-51

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Name: |  |  | [ ] No developmental education requirements |

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| [ ] ENG 011 |
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 | [ ] MAT 052[ ] MAT 062[ ] MAT 099 |
| ID#: |  |  |  |  |
|  |  |  |  |  |
| Matriculation Date: |  |  |  |  |
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|  |  |  |  |  SEMESTER |  |  |  |  |
| **COURSE NUMBER AND TITLE**  | **Credits****Credits** | **Lecture** | **Lab** | **Offered** | **Completed** | **Grade** | PREREQUISITES | **COREQUISITES** |

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| **FIRST SEMESTER (FALL)** |  |  |  |  |  |  |  |  |
| CUL 112 Cake Decorating | 2 | 1 | 3 | Fall/Spr/S |       |  | None |       |
| CUL 119 Food Safety and Sanitation | 2 | 2 | 0 | Fall/Spr/S |       |  | SSC 100 or concurrent |       |
| CUL 261 Baking | 4 | 3 | 4 | Fall/Spr/S |       |  | CUL 119 or concurrent, CUL 121 or department approval |       |
| TOTAL | 8 | 6 | 7 |  |  |  |  |  |

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| **SECOND SEMESTER (SPRING)** |  |  |  |  |  |  |  |  |
| CUL 262 Pastry | 4 | 3 | 4 | Fall/Spr/S |       |  | CUL 261 |       |
| MGT 248 Culinary Supervisory Develop | 3 | 3 | 0 | Fall/Spr |       |  | (CUL 121 or HRI 101) |       |
| SCI 141 Nutrition in Culinary Field | 2 | 2 | 0 | Fall/Spr/S |       |  | SSC 100 or concurrent |       |
| TOTAL | 9 | 8 | 4 |  |  |  |  |  |
| GRAND TOTAL | 17 | 14 | **11** |  |  |  |  |  |

 Date